

Standardized School Lunch Recipe Form- Serves 8

Name of School : St. Paul School District Recipe Name: Polenta Pizza

| Ingredients | | | Directions: Include <i>step by step instructions</i> . Recipes with more than six steps will not be accepted. |
|------------------------------|--------|------------|--|
| | Weight | Measure | |
| Water | | 4 cups | Heat water to boil, once boiling slowly add cornmeal and mix constantly until combined, then lower heat to a simmer and whisk to remove lumps. Add salt and mix 2 minutes, or until thick. |
| Cornmeal, coarsely ground | | 2 cups | |
| Salt, table | | 2/3 tsp | |
| | | | Divide mixture into 2 sprayed steamtable pans (12x20x2 1/2"), then aside to firm up. |
| | | | <u>While crust is firming up:</u> |
| Oil, olive | | 1 Tbsp | Heat oil, add dehydrated onions, crushed tomatoes, tomato paste, oregano, Italian seasoning, garlic powder, sugar, salt, pepper and spinach to oil and stir to combine then simmer for 20 minutes until thick. |
| Onions, dehydrated | | 1/3 cup | |
| Tomatoes, crushed | 28 oz | 34 oz | |
| Tomato, paste; no added salt | 6 oz | 4 1/2 oz | |
| Oregano | | 1 tsp | |
| Italian Seasoning | | 1 tsp | |
| Garlic Powder | | 1 tsp | |
| Sugar | | 1 Tbsp | |
| Salt | | Dash | |
| Pepper | | Dash | |
| Spinach, frozen, drained | | 1 1/3 cups | Divide sauce evenly and spread half over each crust. |

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| <p>Cheese, mozzarella-part skim Cheese, mozzarella-lowfat</p> | <p>28 oz 28 oz</p> | <p>2 1/3 cups 2 1/3 cups</p> | <p>Combine cheeses and sprinkle approx. 7 cups onto each pizza. Bake for approximately 15 minutes or until cheese is lightly browned.</p> |
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Serving Size: approximately 4"x5"
Yield: 8 squares (12 per pan)

Temperature 350°F Minutes: 15